

[54] **METHOD FOR FIXING COFFEE GRINDER GAS**

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[57] **ABSTRACT**

Coffee grinder gas is fixed in a glyceride at relatively high levels by means of high pressure. Liquid nitrogen condensed grinder gas frost is contacted in a pressure vessel with an oil. Heat is supplied to the vessel to vaporize the frost, and after the contents of the vessel reach room temperature, and the liquid glyceride has absorbed grinder gas aromatics, the vessel is slowly depressurized. The aromatized liquid glyceride is then used for enhancing soluble coffee products.

6 Claims, No Drawings